

# Belgian Pale Ale 13 BLG z Homebrewing

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (47.1%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 2 kg (23.5%)   | 79 %  | 16  |
| Grain | Abbey Malt Weyermann       | 1.5 kg (17.6%) | 75 %  | 45  |
| Grain | Carabelge                  | 1 kg (11.8%)   | 80 %  | 30  |

## Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | Styrian Golding | 80 g   | 60 min | 3.6 %      |
| Aroma (end of boil) | Styrian Golding | 45 g   | 15 min | 3.6 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 32 ml  | Fermentum Mobile |